Contents

GB-IE

1. INSTRUCTIONS FOR USE 56
2. SAFETY PRECAUTIONS 58
3. ENVIRONMENTAL RESPONSIBILITY 60
4. GET TO KNOW YOUR OVEN..... 61
5. AVAILABLE ACCESSORIES 62
6. USING THE OVEN 65
7. COOKING WITH THE OVEN..... 79
8. CLEANING AND MAINTENANCE 89
9. EXTRAORDINARY MAINTENANCE 98
10. INSTALLING THE APPLIANCE 103

INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

Further product information is available from the website www.smeg.com

1. INSTRUCTIONS FOR USE

THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.
IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY COMPETENT PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.
THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.

THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE.

THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.
DO NOT REMOVE THIS PLATE FOR ANY REASON.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

DO NOT USE METALLIC SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACES.
USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE OF THE OVEN.

DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.

DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.

DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED.
FATS AND OILS MAY CATCH FIRE.

DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM OR TINFOIL SHEETS DURING COOKING AND DO NOT PLACE PANS OR TRAYS ON IT TO AVOID DAMAGE TO THE ENAMELLED SURFACE.

IF THE SURFACES ARE STILL VERY HOT DURING COOKING, DO NOT POUR WATER DIRECTLY ONTO THE TRAYS. THE STEAM COULD CAUSE SEVERE BURNS AND DAMAGE TO ENAMELLED SURFACES.

ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.

2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.

IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.

IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT IS SWITCHED ON BY ACCIDENT, IT MAY CAUSE A FIRE.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.

General instructions

GB-IE

DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.

DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.

DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.

DO NOT MODIFY THIS APPLIANCE.

DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.

The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL RESPONSIBILITY

3.1 Our environmental responsibility

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental responsibility

Our product's packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.

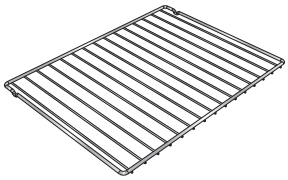
4. GET TO KNOW YOUR OVEN

1. Control panel
2. Roof liner
3. Inside lights
4. Rack and tray support frames
5. Insert for the rotisserie rod (in pyrolytic models only)
6. Oven fan
7. Gasket

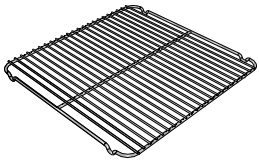
5. AVAILABLE ACCESSORIES

NOTE:	Some models are not provided with all accessories.

Rack: for holding cooking containers.

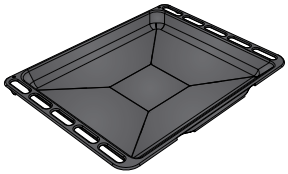


Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.

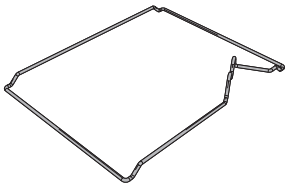


Oven tray: for collecting fat from foods placed on the rack above.

Deep oven tray: for baking cakes, pizza and oven desserts.



Rotisserie frame: supports the rotisserie rod.



Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.

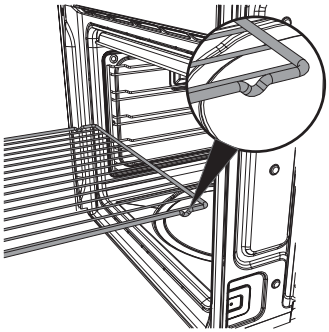
The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88, and of Legislative Decree 108, dated 25/01/92.

- Accessories available on request:
  Original supplied and optional accessories may be ordered from any Authorised Support Centre.

- Use original SMEG accessories only.

5.1 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).
To remove the rack or tray, lift the front slightly.
The mechanical lock must always face the back of the oven.



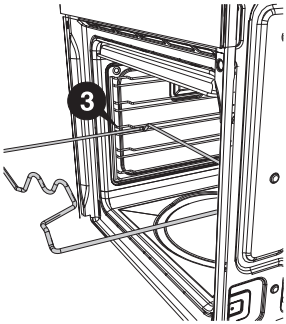
Insert racks and trays fully into the oven until they come to a stop.

5.2 Using the support rack

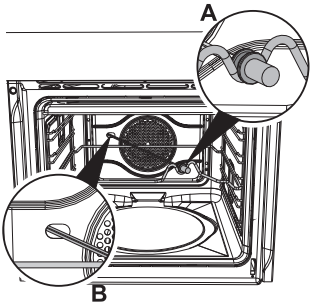
The support rack is inserted into the tray (as shown in the figure).
Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.

5.3 Using the rotisserie rod

When cooking with the rotisserie, position the frame on the third runner (see 6.2.1 Oven runners). Once the frame is inserted, the shaped part must sit facing outwards (as shown in the figure).
Then prepare the rotisserie rod with the food, using the clip forks provided.
So that you can handle the rod with the food on it readily, screw on the handle provided.



Having prepared the rotisserie rod with the food, position it on the guide frame as shown in the figure.
Insert the rod into the hole (detail B) so that it connects with the rotisserie motor.
Make sure that the pin is placed correctly on the guide frame (detail A).



6. USING THE OVEN

6.1 Before using the appliance

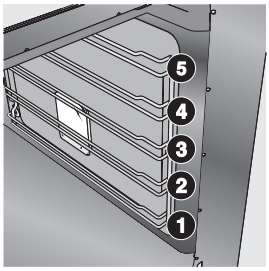
- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “8. CLEANING AND MAINTENANCE”.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

6.2 General Description

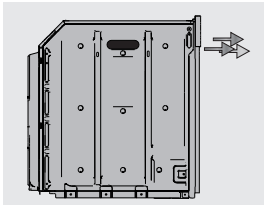
6.2.1 Oven runners

The oven features **5 runners** for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



6.2.2 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



6.2.3 Oven inside lights

The oven lights come on when the door is opened or any function or recipe is selected, except for PYRO, ECO PYRO and Vapor Clean (where present).

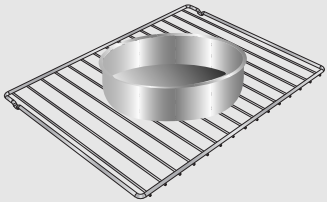
When set to ON, the oven lights can be switched on/off by pressing .

6.3 Warnings and general advice for usage

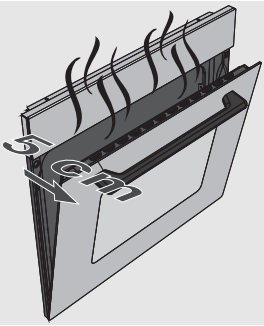
All cooking operations must be carried out with the door closed.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

6.4 Description of the controls on the front panel

All the appliance's control and monitoring devices are placed together on the front panel.

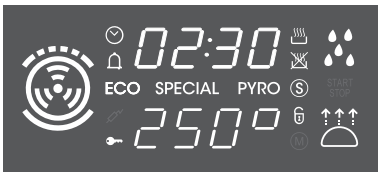
ON/OFF knob

Central display

- Timer set key
- Temperature setting key
- Minute timer key
- Function selection key
- Decrease key
- Increase key
- Timed cooking key
- Programmed cooking key

Traditional functions display

It indicates the current time, the remaining cooking time or completion time.



Vapor clean function display, see 8.8 VAPOR CLEAN: assisted oven cleaning (in some models only)

Dough rising/thawing function display, see 7.4 Proving and defrosting functions

Indicates the cooking time set or preset for the function selected.

When the symbol is lit on the display it means:

If flashing, it indicates that the time is being set; if steady it shows the normal display.

Timer countdown activated.

Timed cooking activated.

Delayed-start timed cooking activated.

ECO function on, see “7. COOKING WITH THE OVEN”. On pyrolytic models this also goes on during automatic cleaning, see “8.7 Pyrolysis: automatic oven cleaning (on some models only)”.

SPECIAL Rotisserie function on (only on pyrolytic models).

PYRO Pyrolysis cleaning function on, see “8.7 Pyrolysis: automatic oven cleaning (on some models only)”.

Indicates that the appliance is in show room mode (see 6.12 Secondary menu).

Indicates that the door lock is activated (on pyrolytic models only).

6.5 Operating modes

This appliance has three operating modes which can be activated via .

STAND-BY position with clock display:

The appliance displays the current time (activated as soon as the current time has been confirmed).

ON setting:

From the standby setting, with the clock displayed, press once. The touch-sensitive keys light up to indicate that it is now possible to select a cooking or cleaning function.

If you do not select a function within 20 seconds, the oven switches over automatically to the STAND-BY position and displays the clock.

STAND-BY setting:

From the ON position, keep pressed down until it switches off.

6.6 First use

On the first use, or after a power failure, 00:00, − and + will be flashing on the oven's main display. To be able to start any cooking function, the current time must be set.

6.7 Setting the current time

Press − or + to decrease or increase the time shown.

Hold down the symbol in question to increase or decrease rapidly.

A few seconds after the last button is pressed, the time display will become steady and the colon separating the hours from the minutes will flash to indicate the start of the countdown.

It may become necessary to change the current time, for example for daylight saving time. Starting from the ON position (see paragraph "6.5 Operating modes"), hold down ◷ to enter the time adjustment mode and increase or decrease the setting.

6.8 Selecting a function

You can only select a function in the ON stage. Press the symbol ◔ , using the − or + keys to select, in sequence, one of the following functions:

Multifunction models:		Pyrolitic models:	
ECO	**Eco**	ECO	**Eco**
	Static		**Static**
	Grill		**Grill + Rotisserie**
		SPECIAL	
	Fan-assisted static		**Fan-assisted static**
	Fan-assisted grill		**Fan-assisted grill**
	Fan-assisted bottom		**Fan-assisted bottom**
	Circular		**Circular**
	Turbo		**Turbo**
	Thawing Rising	ECO PYRO	(see 8.7 Pyrolysis: automatic oven cleaning (on some models only)).
	Vapor Clean (see 8.8 VAPOR CLEAN: assisted oven cleaning (in some models only)).	PYRO	(see 8.7 Pyrolysis: automatic oven cleaning (on some models only)).

Once the desired function has been selected, the oven will begin cooking at the pre-set temperature. Cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

flashes to indicate that this stage is in progress. When the preheating stage is over, will remain lit steadily and a buzzer will sound to indicate that the food can be placed inside the oven.

6.8.1 Modifying the preset temperature

The preset temperature for each function can be changed to suit the user's requirements.

At any time while cooking is in progress, press , then press or to increase or decrease the cooking temperature by 5 degrees at a time. (hold the key down for rapid increase or decrease).

6.9 Switching the oven off

You can switch the oven off at any time by pressing and holding **for at least two seconds**. The appliance goes into stand-by status.

6.10 Using the timer

Warning: the timer does not stop the cooking process. It only warns the user that the preset number of minutes have passed.

The timer can only be used when the appliance is ON.

Press ; the digits 00:00 will appear steadily on the display and will flash.

Press the ⊕ or ⊖ keys to increase or decrease the countdown time from (00:01 to 03:59).

A few seconds after the required duration is set, will stop flashing and stay on constantly; the countdown will start from that moment.
At this point it is possible to select the desired cooking function and wait for the buzzer to sound, indicating that the cooking time is over.

Press to switch off the buzzer (the symbol ; it is now possible to select a further time setting by pressing ⊕ or ⊖.

6.10.1 Modifying the set data

Once the countdown has started, press . will start flashing.

Press ⊕ or ⊖ to modify the set period. A few seconds after the last change, will stop flashing and the countdown will restart from the new value.

Changing the cooking function will not change the countdown setting made previously.

6.11 Programmed cooking

6.11.1 Timed cooking

Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Select a cooking function as described in 6.8 Selecting a function.

Press the symbol . The display will show the digits 00:00 and (flashing).

Press or to set the number of minutes of cooking from 00:01 to 12:59 PM (hold down the symbols to increase or decrease more quickly).

A few seconds after the desired duration is set, will stop flashing and timed cooking will start from that moment.

At the end, the word STOP will be displayed.

Cooking will be interrupted and a buzzer will sound which can be deactivated by pressing .

It is also possible to select a different cooking time in timed mode by pressing or .

To extend the cooking time manually (if the food has not been cooked properly), press again. The appliance will resume its normal operation with the previously selected cooking settings.

To completely switch off the appliance, press for 2 seconds.

Modifying the set data

Once timed cooking has started, its duration can be changed.

When the symbol is steady, repeat the operations described above.

Changing the cooking function will not change the countdown setting made previously.

6.11.2 Programmed cooking procedures

Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Use of the programmed cooking function is not recommended for cooking operations that require a pre-heated oven, such as pizzas and cakes.

Select a cooking function as described in “6.8 Selecting a function”.

Press the symbol . The display will show the digits 00:00 and (flashing).

Press or to set the number of minutes of cooking from 00:01 to 12:59 PM (hold down the symbols to increase or decrease more quickly).

After selecting the desired time period press the symbol to set the end of cooking time.

For safety reasons, when setting automatic cooking the user must first program a cooking duration and then set the cooking start time. It is not possible to set the cooking end time by itself without setting the cooking duration.

will appear together with the cooking end time. To edit the value, press or .

A few seconds after the last button is pressed, and will stop flashing and from that point the appliance will wait for the cooking start time.
During the pause before starting it is not possible to select another cooking function.
When cooking is complete, the word STOP will appear, cooking will be interrupted and a buzzer will sound which can be silenced by pressing .

It is also possible to select a different cooking time in timed mode by pressing or .

To extend the cooking time manually (if the food has not been cooked properly), press . The appliance will resume its normal operation with the previously selected cooking settings.

To completely switch off the appliance, press for 2 seconds.

Modifying the set data

When the symbols and are steady, repeat the operations described above.

Once cooking has been programmed and before it starts, the symbol of the selected function will remain lit, as will the symbols and .

6.12 Secondary menu

The appliance also has a concealed secondary menu allowing the user to:

- Activate or deactivate the child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate low power mode.

When the appliance is set to ON, hold down for at least 5 seconds.

Press or to change the setting status (ON / OFF or HI/LO).

Press to move to the next setting.

6.12.1 Child lock mode

By activating this mode, after one minute of operation without any intervention from the user, the controls will automatically be locked, indicated by lighting up.

To temporarily release the lock during cooking, hold down the temperature selection knob for 5 seconds. One minute after the last setting the lock will become active again.

If any keys are pressed the word “BLOC” will be displayed for two seconds.

6.12.2 Show room mode (for exhibitors only)

Activating this mode disables all the heating elements so that only the control panel works (some models also display). To use the oven normally, set this mode to OFF.

6.12.3 Low power mode

Activating this mode will reduce the power used by the appliance to about 2100W.

Po: **HI**; normal power

Po: **LO**; low power

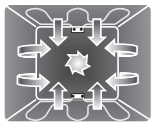
Activating low power mode means that cooking times can be extended.

7. COOKING WITH THE OVEN

ECO:

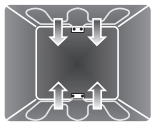
ECO

Using the grill and the bottom heating element alternately plus the fan is particularly suitable for cooking small quantities of food, as it provides low energy consumption.



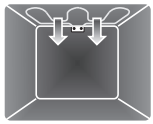
STATIC:

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



GRILL:

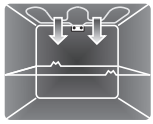
The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



ROTISSERIE GRILL: (on the pyrolytic model only)

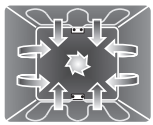
SPECIAL

The rotisserie functions in combination with the grill element allowing to perfectly brown food.



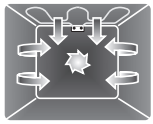
FAN-ASSISTED STATIC:

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on two levels.
(For cooking on two levels, you are advised to use the 2nd and 4th shelves.)

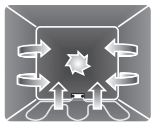


FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heat wave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

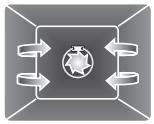


FAN-ASSISTED BOTTOM:



The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.
In pyrolytic models, the special defrosting and proving functions are brought together under the same function (see “7.4 Proving and defrosting functions” for further details).

CIRCULAR:

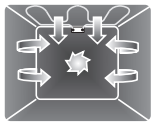


The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing aromas and flavours.
(For cooking on two levels, you are advised to use the 2nd and 4th shelves.)

TURBO:

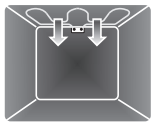
The combination of fan-assisted cooking and traditional cooking enables different foods to be cooked on several levels extremely quickly and efficiently, without any transfer of smells and flavours.
Perfect for large volumes that call for intense cooking.
(For cooking on two levels, you are advised to use the 2nd and 4th shelves.)

DEFROSTING: (on the multifunction model only)



Rapid defrosting is helped by switching on the fan and the top heating element to ensure uniform distribution of low-temperature air inside the oven.
(See 7.4 Proving and defrosting functions).

RISING: (on the multifunction model only)



The rising function, using the heat coming from the top, makes it possible to raise all types of dough, guaranteeing perfect results quickly.
(See 7.4 Proving and defrosting functions).

7.1 Cooking advice and instructions

7.1.1 General advice

We recommend preheating the oven before putting the food in. Do not place foods inside the oven until on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached.

For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.

In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-done on the outside and underdone on the inside).

When cooking desserts or vegetables an excess of condensation may form on the glass. To prevent this, open the door a couple of times during cooking, taking great care.

7.1.2 Advice for cooking meat

Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.

We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes cooking.

7.1.3 Advice for cooking desserts and biscuits

Use dark metal moulds for desserts: they help to absorb the heat better.

The temperature and the cooking duration depend on the quality and consistency of the dough.

Check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.

If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.

7.1.4 Advice for defrosting and proving

We recommend positioning frozen foods in a lidless container on the first runner of the oven.

The food must be defrosted without its wrapping.

Lay out the foodstuffs to be defrosted evenly, not overlapping.

When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food.

The most delicate parts can be covered with aluminium foil.

For successful proving, a container of water should be placed in the bottom of the oven.

7.1.5 Advice for cooking with the Grill and the Fan-assisted grill

Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking.

With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

If it is set to low power mode (see 6.12.3 Low power mode), we recommend that food is only placed in the centre of the rack.

7.2 To save energy

To save energy during use of the appliance, the following instructions may be followed:

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Switch off the internal oven light during cooking (see 6.2.3 Oven inside lights).
- When the appliance is not in use, switch it off completely by setting it to stand-by (see 6.5 Operating modes).
- Use the ECO function for cooking small quantities of food.
- Activate low power mode (see 6.12.3 Low power mode)
- Keep the inside of the appliance clean at all times.

7.3 Cooking tables

TYPES OF FOOD	FUNCTION
FIRST COURSES	
LASAGNE	Static
OVEN-BAKED PASTA	Static
MEAT	
ROAST VEAL	Fan-assisted static
LOIN OF PORK	Fan-assisted static
SHOULDER OF PORK	Turbo
ROAST RABBIT	Circular
TURKEY BREAST	Fan-assisted static
ROAST NECK OF PORK	Turbo
ROAST CHICKEN	Turbo
GRILLED MEATS	
PORK CHOPS	Fan-assisted grill
FILLET OF PORK	SPECIAL Grill (on pyrolytic models only)
FILLET OF BEEF	SPECIAL Grill (on pyrolytic models only)
LIVER	Fan-assisted grill
SAUSAGES	Fan-assisted grill
MEAT BALLS	SPECIAL Grill

RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES	
1	220 - 230	40 - 50	
1	220 - 230	40	
2	180 - 190	70 - 80	
2	180 - 190	70 - 80	
2	180 - 190	90 - 100	
2	180 - 190	70 - 80	
2	180 - 190	110 - 120	
2	180 - 190	190 - 210	
2	190 - 200	60 - 70	
		1ST SURFACE	2ND SURFACE
4	250 - 280	7 - 9	5 - 7
3	250 - 280	9 - 11	5 - 9
3	250 - 280	9 - 11	9 - 11
4	250 - 280	2 - 3	2 - 3
3	250 - 280	7 - 9	5 - 6
3	250 - 280	7 - 9	5 - 6

TYPES OF FOOD	FUNCTION
ROTISSERIE MEATS	
CHICKEN	SPECIAL Grill (on pyrolytic models only)
FISH	
SALMON TROUT	Fan-assisted static
PIZZA	Fan-assisted static
BREAD	Circular
FOCACCIA	Turbo
DESSERTS	
DOUGHNUT	Fan-assisted static
FRUIT TART	Fan-assisted static
SHORT PASTRY	Circular
JAM TARTS	Turbo
PARADISE CAKE	Fan-assisted static
ECLAIR	Turbo
LIGHT SPONGE CAKE	Circular
RICE PUDDING	Turbo
CROISSANTS	Circular

The times indicated in the following tables do not include the preheating times and are provided as a guide only. Always make sure to preheat and load the oven when is lit steadily.

RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
On a rotisserie rod	250 - 280	60 - 70
2	160 - 170	35 - 40
1	250 - 280	6 -10
2	190 - 200	25 -30
2	180 - 190	15 -20
2	160	55 - 60
2	160	30 - 35
2	160 - 170	20 - 25
2	160	20 - 25
2	160	55 - 60
2	150 - 160	40 - 50
2	150 - 160	45 - 50
2	160	40 - 50
2	160	25 - 30

7.4 Proving and defrosting functions

The choice of temperature determines whether defrosting or proving takes place based on the table below.

Temperature (°C)	Function	Runner position from the bottom	Time in minutes
30	Defrosting	1	Depending on the quantity
40	Proving	1	

8. CLEANING AND MAINTENANCE

NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

We recommend the use of cleaning products distributed by SMEG.

8.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

8.2 Cleaning the glass of the lid

To keep the glass surfaces in good condition they should be cleaned regularly after every use of the oven . Let it cool first.

8.3 Ordinary daily cleaning

To clean and preserve the surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft rag or microfibre cloth.

8.4 Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

8.5 Cleaning the door glazing

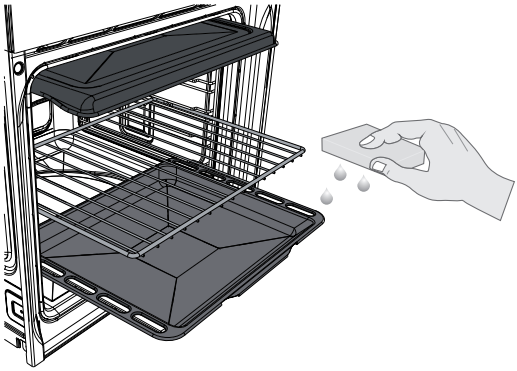
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive cleaners for cleaning the door glazing.
(e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).
Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

8.6 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.
- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see "9.2 Removing the door").

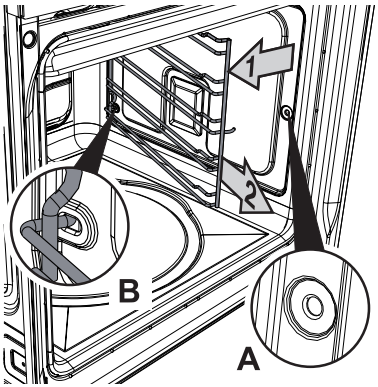


The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

8.6.1 Removing guide frames

Removing the guide frames makes it easier to clean the side parts, and it also needs to be done whenever the automatic cleaning cycle is used (only available on some models).

- To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its housing **A**, then slide it out of the seats at the back **B**.
- When cleaning is complete, repeat the above procedures to put the guide frames back in.



8.7 Pyrolysis: automatic oven cleaning (on some models only)

PYRO

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.

During the first automatic cleaning cycle, unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. this is an absolutely normal phenomenon which disappears after the first cleaning cycle.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

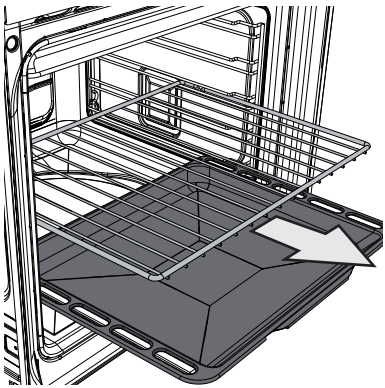
During the pyrolysis cycle, a door locking device makes it impossible to open the door.

IF THE OVEN IS INSTALLED UNDERNEATH A HOB, MAKE SURE THAT THE BURNERS OR ELECTRIC PLATES REMAIN OFF DURING THE AUTOMATIC CLEANING CYCLE.

8.7.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

- Completely remove all accessories from inside the oven. The roof liner is not considered an accessory and must therefore be kept inside the oven.



- Remove the guide frames, see “8.6.1 Removing guide frames”.

- At the end of the cleaning cycle, when the oven has cooled down, reinsert the frames by repeating the previously used procedure in reverse order.

- Make sure that the oven door is firmly closed.

Refer to the following diagram for setting the cleaning cycle duration:

CLEANING DURATION	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
	90 MIN.	135 MIN.	180 MIN.

During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation.
At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

8.7.2 Setting the cleaning cycle

In ON mode (see 6.5 Operating modes), press the function selection key, using either ⊕ or ⊖ to select one of the two cleaning cycles between ECO PYRO and PYRO.

To start the cleaning cycle **(Pyrolysis),** must be pressed. will light up to indicate that it is now possible to set the cycle duration.

Press ⊕ or ⊖ to increase or decrease the duration of the cycle between a minimum of 1h 30m and a maximum of 3h 00m (apart from the ECO PYRO cycle where the duration is set at 1h 30m).

The time remaining to the end of the cleaning cycle will also be displayed.

One minute after the cleaning cycle (Pyrolysis) starts, the door lock device will be tripped, preventing the door from being opened. will light up to indicate that the locking device has been activated.

At the end of the cleaning cycle the locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.

To select a delayed cleaning cycle, after selecting the duration, proceed as for a normal programmed cooking operation, see “6.11.2 Programmed cooking procedures”, the principle is the same.

It is not possible to select any functions once the door locking device has been activated. Wait for to go out.

If it should be necessary to interrupt the cleaning function, switch the appliance off completely by pressing the symbol for 2 seconds.

8.8 VAPOR CLEAN: assisted oven cleaning (in some models only)

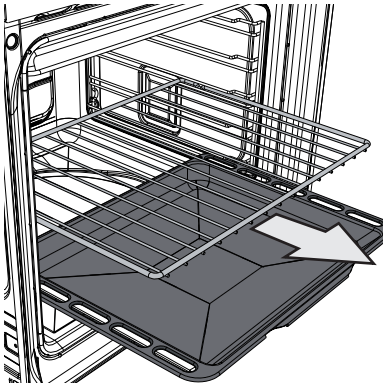
VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

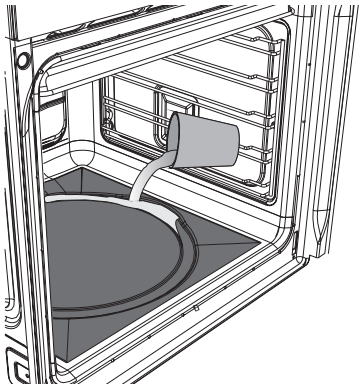
Carry out assisted oven cleaning operations only when the oven is cold.

8.8.1 Before starting the assisted cleaning cycle

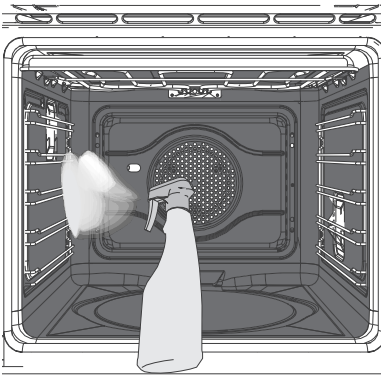
- Completely remove all accessories from inside the oven. The roof lining can be left inside the oven.



- Pour approx. 40 cl of water onto the floor of the oven (as shown in the figure). Make sure it does not overflow out of the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Aim the spray towards the side walls, roof, floor and deflector (the coloured zone on the figure to the side shows where the solution can be sprayed).



Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx. 20 times at the most.

- Close the door and set the assisted cleaning cycle.

8.8.2 Setting the assisted cleaning cycle

The assisted cleaning cycle can be only be activated when the oven is cold. If it is activated when the inside of the oven is still hot, the word STOP will appear on the display.

In ON mode (see 6.5 Operating modes), press the function selection key, using either ⊕ or ⊖ to select the VAPOR CLEAN cycle.

To start the cleaning cycle **(Vapor clean),** must be pressed. will light up to show that the cleaning phase is in progress. During the cleaning cycle the inside light switches off.
The display will show the temperature at which the cleaning cycle is taking place and the remaining time.

Parameters such as the duration and temperature of the cleaning cycle cannot be modified.

8.8.3 End of the assisted cleaning cycle

The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight).

You are advised to wear a pair of gloves during these processes.

At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on more difficult encrustations (we recommend removing the door to facilitate access to restricted spaces). Dry the oven with a microfibre cloth.

If the VAPOR CLEAN cycle is used after cooking greasy foods, especially meats, at the end of the cleaning cycle it will be necessary to use a pickling product to facilitate the removal of the dirt.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan function at 160°C for approximately 10 minutes. To set the function, see “6.8 Selecting a function”.

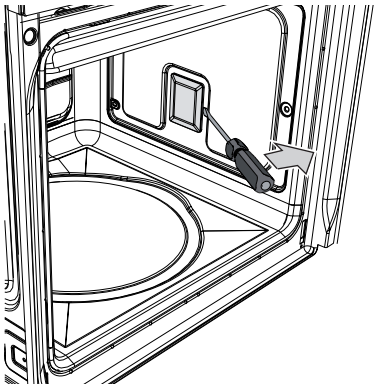
9. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations.

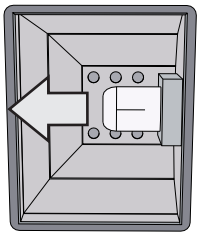
Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

9.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “8.6.1 Removing guide frames”.
Then remove the bulb cover using a tool (e.g. a screwdriver).



Remove the bulb by sliding it out as shown.
On some models only: the bulbs are halogen bulbs, so **do not touch them directly with your fingers,** wrap them in an insulating material.
Replace the bulb with one of the same type (40W). Replace the cover correctly, so that the moulded part of the glass is facing the door.

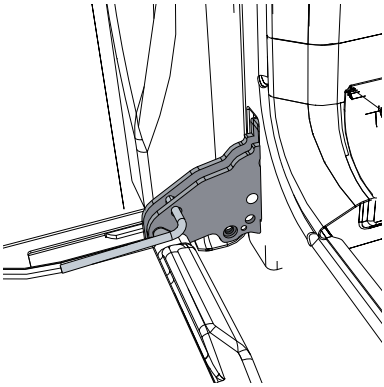


Press the cover down as far as it will go so that it attaches completely to the bulb support.

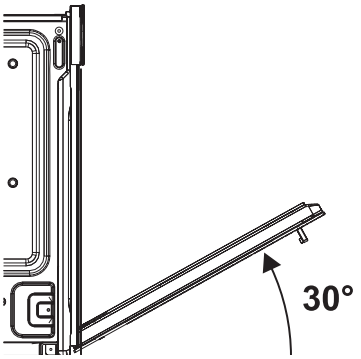
9.2 Removing the door

9.2.1 With pins

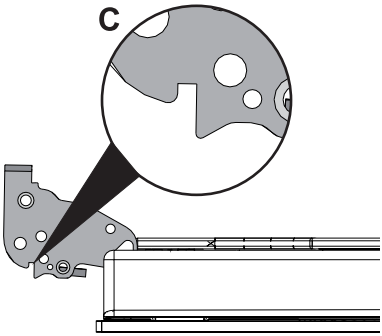
Open the door completely.
Insert the two pins (supplied) into the holes marked **A** in the two hinges towards the back of them until they engage.



Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

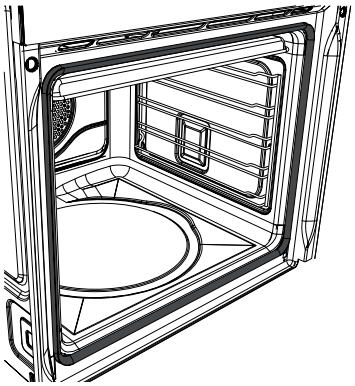


To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **C** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges**.**



9.3 Removing the door seal

For multifunction models only:
To permit thorough cleaning of the oven, the door seal may be removed.
There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners.



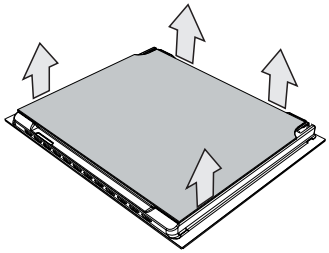
9.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 9.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels.
The glass panels of the door can be completely removed by following the instructions provided below.

Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in "9.2 Removing the door". This operation may have to be repeated during the glass removal process if the door is accidentally freed.

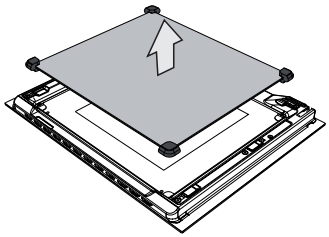
1 **Removing the internal glass panel:**

- Remove the internal glass panel by pulling it upwards, following the movement indicated by the arrows. Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



2 **Removing the middle glass panes: (pyrolytic models)**

- There are two middle glass panels in pyrolytic models, attached using 4 small locks. Remove the middle panels by lifting them upwards.

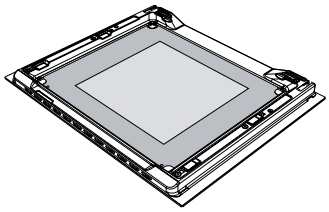


(multifunction models)

- Multifunction models have a single middle panel. Remove the intermediate panel by lifting it upwards.

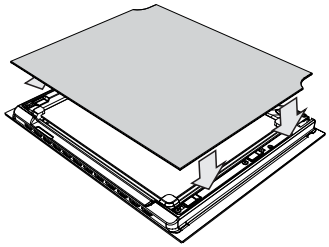
3 **Cleaning:**

- It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.



4 **Replacing the glass panels:**

- Replace the panels in the reverse of the order in which they were removed.
- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.



9.5 What to do if...

The oven display is completely off.	• Check the mains power supply. • Check whether an omnipolar switch upstream of the oven supply line is in the “ON” position.
The oven does not heat up.	• Check whether it has been set in “showroom” mode, for further details see “6.12 Secondary menu”.
The cooking times are longer than those indicated in the table.	• Check whether the “power limiter” mode has been set, for further details see “6.12 Secondary menu”.
After the automatic “pyrolysis” cleaning cycle (only on some models) it is not possible to select a function.	• Verify whether the door locking device has switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the door locking device is active. This is because the temperature inside the oven is still too high to permit any type of cooking.
The display shows ERR 4 (in pyrolytic models only)	• The door lock has not properly attached to the door. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle.
If the door is opened during a fan-assisted function, the fan stops.	• This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.

10.INSTALLING THE APPLIANCE

10.1 Electrical connection

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance must be connected to earth in compliance with electrical system safety regulations.

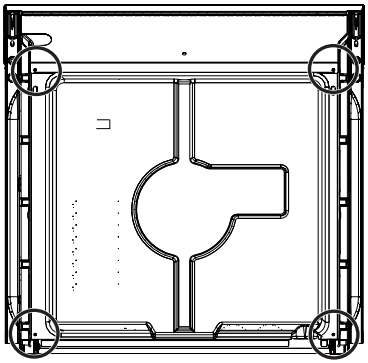
If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.

If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and a risk of burns.

10.2 Cable replacement

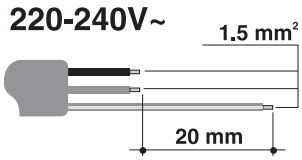
Should the supply cable need replacing, remove the back guard by unscrewing the screws to gain access to the terminal.

Replace the cable. The cable cross-section must be no less than 1.5 mm² (3 x 1.5).
Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the oven.



Instructions for the installer

Operation at 220-240 V~: use a H05V2V2-F type three-core cable (3 x 1.5 mm^2).



The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.

WARNING: The values indicated above refer to the cross-section of the internal conductor.

WARNING: The tightening torque of the screws of the terminal supply wires must be **1.5 - 2 Nm.**

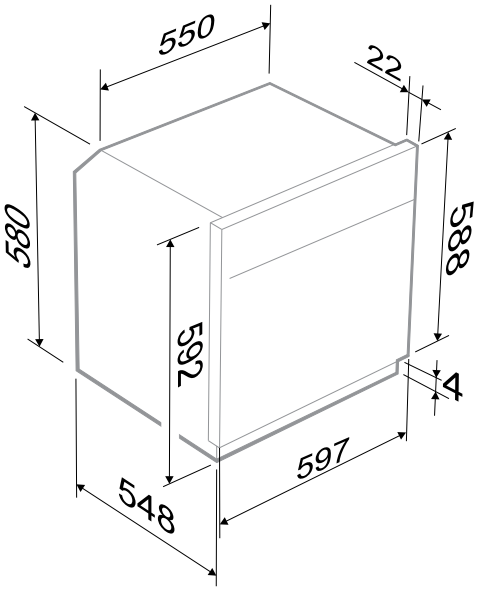
10.3 Positioning the oven

Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open.

We recommend installing the oven with the help of a second person.

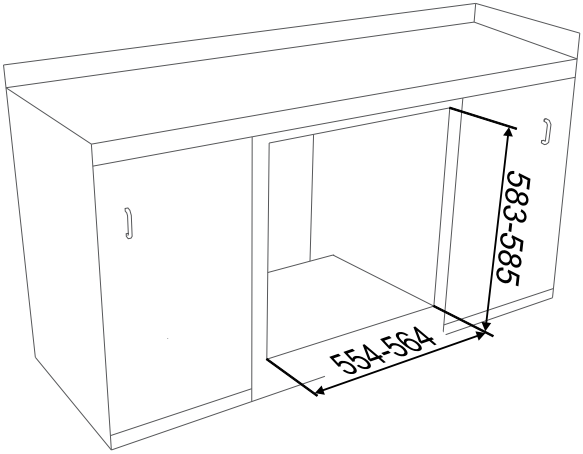
The base on which the oven is resting must be complete as shown in the illustrations below.

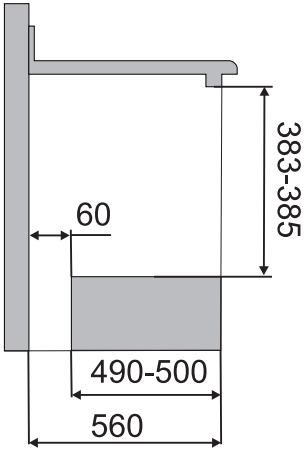
The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. The adjacent figure shows the general dimensions of the appliance.
For **installing under a work top**, follow the dimensions given in paragraph "10.3.1 Positioning underneath worktops".
When **installing in tall units**, comply with the dimensions shown in paragraph "10.3.2 Positioning in tall units", bearing in mind that the top/rear of the unit must have an opening 35-40 mm deep.



For under-counter installation, make sure the back of the cabinet has an opening of about 60 mm (as shown in the next figure).
To position and fasten a burner top, see the relevant instructions enclosed with that type of appliance.

10.3.1 Positioning underneath worktops





10.3.2 Positioning in tall units